



Opening Monday
September 22nd
COLUMBIA ROOM
HAROLD NAGEL
and his Orchestra
 Nightly Except Sundays

Suggestions



Gin Rickey45
Sloe Gin Fizz50
Tom Collins50
Astor Daiquiri55
Riesling and Soda55
Cuba Libre60
Gin and Tonic60
Jamaica Rum Collins65
Hawaiian Collins (Passion Fruit Drink)....	.65
Planter's Punch70
South Sea Dipper75
Carioca Zombie	1.25

BEERS

MICHELOB, Draught Glass 30 Seidel	45
DAWE'S BLACK HORSE ALE (Imp.) Bot.	55
CARTA BLANCA MEXICAN " "	55
BASS ALE . . . " "	65
GUINNESS STOUT . " "	65

SPECIAL DINNER

All courses included in price of entree

Choice of:

Cherrystone Clams	Clam Juice Cocktail
Hors d'Oeuvre Astor	Shrimp Cocktail
HONEY DEW MELON	
Apricot Juice	Cherry Juice
3-V Papaya Juice	Cranberry Juice Cocktail

CREAM OF VEGETABLES PRINTANIERE

Consomme Mexicaine	Cold: Okra in Jelly
Celery	Jellied Tomato Broth
	Olives

Choice of:

Boiled Salmon, sauce Mousseline, boiled potato	. 2 60
Broiled Whole Sea Bass with gratined potatoes	. 2 00
Supreme of Sole with corn Hudson, Duchess potato	2 60
Fried Frog's Legs, tartar sauce, Saratoga potatoes	. 2 85
Broiled Breast of Guinea Hen Colbert, mushrooms, candied yams	3 10
BOILED LEG OF MUTTON, DILL SAUCE, BOILED POTATO	2 60
Fillet Mignon sauted en Casserole, cherry tomato, egg plant, potatoes Olivettes	3 85
Grilled Sweetbreads with green pepper, corn fritter, potatoes allumettes	2 85
Chicken Chow Mein	2 60
Veal Cutlet sauted Viennoise, home fried potatoes	. 2 80
Fresh Vegetable Dinner with poached egg . .	2 00

New Succotash

Cold:

Special Chef's Salad in Bowl	2 00
Stuffed Tomato with Crab Flakes Carlo, cole slaw	. 2 90
Fillet of Salmon in Jelly Casimir, cucumber salad	. 2 00
Old-fashioned Smithfield Virginia Ham, wine jelly, potato salad, sliced tomato	2 90
ROAST TURKEY, MODERN SALAD, CRANBERRY SAUCE	2 85
Special Chef's Fruit Salad in Bowl	2 30

Salad Mirette

Choice of:

Chocolate Ice Cream	Lemon Ice
MAPLE PECAN WHIPPED CREAM CAKE	
Almond Blanc Mange, strawberry sauce	Fruit Jello
Green Apple Pie	Sour Cherry Pie
Macaroons	Stewed Apples
	French Pastry
Moka	Coffee and cream
	Tea

Please do not request substitutions

ASTOR ROOF DINNER

From 6:00 P. M. to 9:30 P. M.

OYSTERS, CLAMS, Etc.

Little Necks 40

APPETIZERS

American Caviar 2 00
Honey Dew Melon 45
3-V Papaya Juice 25
Supreme of Fruit Astor 50
Marinated Herring 65
Cranberry Juice Cocktail 25

Blue Points 40
Cherrystones 45

Fillet of Anchovies 60

Clam Juice Cocktail 25

Assorted Relishes Astor 90

Peconics 45

Cocktail Sauce 10 extra

Fillet of Herring Remoulade 75

Watermelon 35

Loganberry Juice 25

Tomato Juice Cocktail 25

Ripe Olives 40

Crabfluke Cocktail 1 00

SOUPS

Green Turtle 50
Split Pea 35

Chicken Okra Creole 35
Tomato 35

Petite Marmite 45
In Cup (Hot or Cold)

Strained Petite Marmite with marrow 50
Beef Consomme or Tomato Madrilène 35

★★★ Cream of Vegetables Printanière 35

Cold: Okra in Jelly 35

SOUP

Consomme Mexicaine 35

FISH

SEA FOOD

Boiled Salmon, sauce Mousseline, boiled potato 1 25

★★★ Broiled Whole Sea Bass with gratined potatoes, new peas 1 15

Supreme of Sole with corn Hudson, Duchess potato 1 25

Fried Frog's Legs, tartar sauce, cole slaw, Saratoga potatoes 1 50

ENTREES

Broiled Breast of Guinea Hen Colbert, Virginia bacon, mushrooms, candied yams 1 75

Fillet Mignon sauted en Casserole, cherry tomato, egg plant, potatoes Olivettes 2 50

★★★ Grilled Sweetbreads with green pepper, corn fritter, potatoes allumettes 1 50

Boiled Leg of Mutton, mashed yellow turnips, dill sauce, boiled potato 1 25

Chicken Chow Mein 1 25

Veal Cutlet sauted Viennoise, home fried potatoes, Lima beans Etuvée 1 45

Roast Ribs of Beef with French fried potatoes 1 45

Fresh Vegetable Dinner (Cauliflower, Beets, Carrots, Peas and String Beans) 1 00

Roast Royal Squab Forestière, mushrooms, potatoes Mascotte, peas (20 mins.) 1 75

Calf's Head en Tortue (10 minutes) 1 25

COLD DISHES

Special Chef's Salad in Bowl 1 00

Chef's Fruit Salad in Bowl 1 15

Stuffed Tomato with Crab Flakes Carlo, cole slaw 1 55

Fillet of Salmon in Jelly Casimir, cucumber salad 1 15

Old-fashioned Smithfield Virginia Ham, wine jelly, potato salad, sliced tomato 1 55

ROAST TURKEY WITH MODERN SALAD, CRANBERRY SAUCE 1 50

Lobster Salad 1 75

Chicken Salad 1 55

DESSERT

Almond Blanc Mange, strawberry sauce 25

Fruit Jello 25

★★★ Maple Pecan Whipped Cream Cake 25

Sour Cherry Pie 25

Fresh Peach Short Cake 45

Green Apple Pie 25

French or Danish Pastry 25

Macaroons 25

Lady Fingers 25

Small Cakes 30

Pound or Raisin Cake 25

ICE CREAM

Chestnut Cup 40

Pavé Frascati 40

Sherry Sherbet 35

Fresh Peach Ice Cream 35

Vanilla Meringue 45

Peach Melba 55

Strawberry, Vanilla, Burnt Almond, Chocolate, Pistachio or Coffee 35

Water Ice—Lemon, Raspberry, Orange, Apricot or Pineapple 30

TO ORDER

Broiled Fillet Mignon 2 25

Lamb Chops (2) 1 50 (1) 80

Veal Chop Astor 1 45

Minute Steak with potatoes 2 20

Small Steak 2 40

*Arena Steak 3 60

Sirloin Steak (for 2) 4 75

(From the Grill or Spit)

Royal Squab 1 70

Squab Chicken 1 50

Breast of Chicken 1 60

Milk-fed Spring Chicken *2 70 (half) 1 40

Breast of Guinea Hen 1 75

VEGETABLES

New Green Peas 50

New Lima Beans 50

Broccolis 60

Fresh String Beans 45

Buttered New Beets 35

Cauliflower 50

Potatoes: French Fried, Sauteed, Lyonnaise, Mashed or Boiled 30

Baked Idaho 30

Creamed Spinach 40

Sweet Potatoes

Fried 30

Broiled 30

Candied 35

In Cream Gratined 30

SALADS

Romaine 35

Heart of Romaine 40

Fresh Vegetable 65

★★★ Salad Mirette 35

Lettuce 35

Heart of Lettuce 40

Fresh Fruit 50

Combination 50

Cucumber 40

Tomato 40

FRUIT

(Fresh) Sliced Peaches and cream 45

Honey Dew Melon 45

Watermelon 35

Cantaloupe 35

Sliced Pineapple 35

Apple 25

Orange 25

*Assorted Fruit 60

Blueberries and cream 40

(Stewed)

Pears 35

Prunes 25

Supreme of Fruit Astor 50

Peaches 35

Apples 35

Assorted Fruit 60

Huckleberries 40

CHEESE

Bel Paese, Port-du-salut, Linderkranz, Camembert or Argentine Bleu 45

Gorgonzola, Swiss Gruyère or Edam 40

American, Cream or Cottage 35

COFFEE, TEA, Etc.

Coffee with Cream 30

Sanka or Kaffee Hag 35

Demi-Tasse 20

Acidophilus Milk 30

Orange Pekoe, Oolong Formosa, Ceylon or Brazil-Matte Tea 30

Yogourt 25

Certified Milk, glass 20 pint 30

Buttermilk, glass 15

Iced Tea or Coffee, glass 25 pot 30

Bread and Butter 25

The above prices are per person except those marked (*)

Couvert after 10 P. M., 75c—Saturdays and Holiday Eves \$1.00 (Closed Sundays)



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*Almighty God, we
make our earnest pray=
er that Thou wilt keep
the United States in
Thy holy protection;
that Thou wilt incline
the hearts of the citizens
to cultivate a spirit of
subordination and obe=
dience to government;
to entertain a brotherly
affection and love for one
another and for their
fellow citizens of the
United States at large.*

E. Weyhe





Fine Wines, Ales, Strong Beer, &
Stout (Both Foreign & Domestick)
to be had at *Chowning's Tavern*,
in *The Market Square, Williamsburg*,
Virginia, viz.:

SHERRY (Sack)

Mifa	45c.
Coronet	50c.
Duff Gordon	60c.

PORT

Cockburn	40c.
Diamond Jubilee	45c.

MADEIRA

Malmfey	45c.
Sercial	60c.

OTHER WINES

Blackberry	25c.
Cherry	25c.
Apricot	25c.
Peach	25c.
Loganberry	25c.
Sauterne (Domestick)	25c.
Claret (Domestick)	25c.

CHAMPAGNE

Gold Seal (Cocktail)	45c.
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BEER AND ALE

Budweiser Beer on Draught (Tankard)	25c.
Ballantine's Ale on Draught (Tankard)	25c.
Blue Ribbon Beer	30c.
Bass Ale	60c.
Guinness' Stout	60c.

MISCELLANEOUS

Lemonade	15c.
Orangeade	15c.
Claret Lemonade	35c.
Gingerbeer	60c.

N. B. *Inasmuch as the Laws of this Commonwealth prohibit the Sale or Consumption of Spirits in Publick Places, such Liquors are neither sold, served, nor permitted to be consumed in this Place.*

—JOSIAH CHOWNING.





to be had at Charming's Tavern,
in The Market Square, W.ilmington,
Virginia, viz.:

SHERRY (Cask)

1855	1855
1855	1855
1855	1855

PORT

1855	1855
1855	1855

MADIRA

1855	1855
1855	1855

OTHER WINES

1855	1855
1855	1855
1855	1855
1855	1855
1855	1855
1855	1855
1855	1855
1855	1855

CHAMPAGNE

1855	1855
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BEER AND ALE

1855	1855
1855	1855
1855	1855
1855	1855
1855	1855

MISCELLANEOUS

1855	1855
1855	1855
1855	1855
1855	1855

W. H. Lamborn is the proprietor of the
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—John Channing

